

AMENDMENTS

Listing of Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Currently Amended) A restaurant format comprising:
 - a preselected menu presented to a customer at ordering which lists a plurality of prepared food selections, in which food selections on said menu include [one or more] a plurality of diet indicators for a food selection, with said diet indicator corresponding to one of several diet and nutrition plans, and with said diet indicator indicating an ability of said restaurant to adjust the preparation of [prepare] said food selection for compliance with said diet and nutrition plan; and
 - a kitchen system which is configured to modify the preparation of [prepare] said food selection in accordance with a customer's selected diet indicator [and nutrition plan in terms of] including changes in ingredients, condiments, side dishes, and food preparation methods;
 - with said restaurant format configured to allow with only two choices, food item and diet indicator, to direct said kitchen system to adjust said food preparation to comply [so that said customer need only select a food item and a diet indicator, and by those two choices be presented with said food selection prepared in a manner compliant] with a customer selected diet and nutrition plan, with ingredients, condiments, side dishes, and food preparation methods being [automatically] adjusted [selected] based on said customer's selection of diet and nutrition plan.

2. (Original) The restaurant format of claim 1 in which each menu selection is marked with an indicator of compliance with a plurality of [one or more] selected diet plans, so that a customer can select dishes and meals that can be adjusted to comply [are compliant] with a particular diet plan.
3. (Cancelled)
4. (Original) The restaurant format of claim 1 in which the menu selections are grouped by diet plans, so that all items in a listed group are compliant with a particular diet plan.
5. (Cancelled)
6. (Previously Amended) The restaurant format of claim 1 wherein said diet and nutrition plans include proprietary diets, diets based on a ratio of fats, carbohydrates, and proteins, diets featuring high fiber, low cholesterol, organic, pesticide free, various kinds of vegetarian, free range meat, non-feedlot beef, limited carbohydrate, and other diets.
7. (Cancelled)
8. (Cancelled)
9. (Cancelled)
10. (Cancelled)
11. (Cancelled)
12. (Cancelled)
13. (Cancelled)
14. (Cancelled)

15. (Currently Amended) A method of organizing a restaurant food selection, with certain steps in a particular order, those steps comprising the steps of:

presenting a preselected menu display that includes a variety of prepared food selections, with each selection presented to a customer for ordering including a plurality of [one or more] menu indicators showing a plurality of [one or more] specified diet or nutritional plans that this food item may be prepared in a manner compliant with said specified diet or nutritional plan; conveying a customer's choice of food selection and diet or nutritional plan to a restaurant kitchen;

preparing said food selection in said kitchen using ingredients, condiments, side dishes and preparation methods so that food selection is compliant with said selected diet or nutritional plan, [so] based on said customer specification of said [may order a] food selection and [by a single choice of diet and] said nutritional plan[s] , with said kitchen system responding by [select] selecting [the] ingredients, condiments, side dishes, and preparation methods that allow said selection to comply with said selected diet and nutrition plan;

[serving lean cuts of meat by default, and preparing said meat in a manner that allows fats to drip away from the meat; and

serving complex carbohydrates by default in all items containing carbohydrates and offering simple carbohydrates only on request].

16. (Previously Amended) The method of organizing a restaurant food selection of claim 15, with the additional step of training restaurant staff in features related to various diet plan types so that staff can readily assist customers in choosing diet compliant items from said menu.

17. (Cancelled)

18. (New) A restaurant format comprising:

a preselected menu display in hardcopy format presented to a customer at ordering which lists a plurality of prepared food selections, in which food selections on said menu display include a plurality of [one or more] graphic symbols as diet indicators for a food selection, with said diet indicator corresponding to one of several diet and nutrition plans and with said diet indicator indicating an ability of said restaurant to prepare said food selection in compliance with said diet and nutrition plan; and

a kitchen system which is configured to prepare said food selection in accordance with a customer's selected diet and nutrition plan by changing [in terms of] ingredients, condiments, side dishes, and food preparation methods, so that said food selection complies with the selected diet and nutritional plan;

so that said restaurant format is configured to require only two selections to control [so that said customer need only make two choices to control] a number of factors about a food item, such as ingredients, condiments, side dishes, and food preparation methods, with said [the] two selections [choices] being to [select] a food item and a graphic symbol of a diet and nutrition plan, and by those two selections [choices] the restaurant makes changes to prepare [be presented with] said food selection [prepared] in a manner compliant with said [a] selected diet and nutrition plan, with ingredients, condiments, side dishes, and food preparation methods being

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[automatically] selected by the kitchen system based on food selection combined with diet and nutrition plan selection [based on said customer's selection of diet and nutrition plan].